



**\$20.17**



**March 16-22, 2017 LOCAL RESTAURANT WEEK MENU**

**Choice of Appetizer**

(1/2 Order)

**Chicken, Jalapeno & Cream Cheese Wontons**  
With Sweet Chile-Lime Sauce

**Buffalo Egg Rolls**  
Stuffed with Chicken, Crumbly Bleu Cheese, Carrots & Celery,  
Served with a side of Bleu Cheese Dressing

**Tuscan Egg Rolls**  
Stuffed with Chicken, Goat Cheese & Sun-dried Tomatoes.  
Served with Pesto Cream Cheese Sauce

**Pesto & Bruschetta Bread**  
Garlic French Bread Topped with Pesto, Tomato, Red Onion & Melted Provolone.  
Served with Tomato-Vodka Sauce

**Choice of Sandwich**

**Huey, Louie, Andouille Burger**  
8oz Mixture of Andouille Sausage & Ground Beef, Topped with Cajun Spices, Cheddar,  
Caramelized Onions & Cajun Remoulade

**Veggie Burger**  
With Arugula, Steak Cut Tomatoes, & Roasted Garlic Aioli on Ciabatta Bread.  
Add Provolone \$1.00

**Joe Agro's Pot Roast Burger**  
Delicious & Tender Pot Roast Topped with Caramelized Onions & Cheddar Cheese. Served  
with Horseradish Mayo

**Bro's Pulled Pork**  
BBQ Pulled Pork, Cheddar & a side of  
Cole Slaw Piled on a Costanzo Roll

**Grilled Jamaican Jerk Mahi Mahi Sandwich**  
Chipotle Aioli & Mango Salsa

**Maple Apple Walnut Salad**  
Topped with Maple Candied Bacon, Apples, Walnuts, Gorgonzola & Maple Apple Balsamic  
vinaigrette

**Nola's Chicken Salad**  
Grilled Cajun Spice Chicken Breast, Bacon, Cheddar Cheese and Tomatoes over Field Greens  
with Ranch Dressing

## Appetizer and Entrée Combination Served with

Choice of Thin Man Beer!



*\*Tax & Gratuity Not Included\**

### **750 ML GOOSE ISLAND BOTTLES \$20.17**

#### **2013 LOLITA**

ALE BREWED WITH RASPBERRIES IN AGED IN WINE BARRELS.

#### **2013 GILLIAN**

INSPIRED BY AN AMUSE BOUCHE OFTEN PREPARED BY ONE OF OUR BREWER'S WIVES, GILLIAN BRINGS WHITE PEPPER, STRAWBERRY, AND HONEY TO A HARMONIOUS BLEND OF "MOUTH AMUSMENT". THE INGREDIENTS ARE ADDED AT DIFFERENT STAGES TO A SAISON, AND FERMENTED WITH A NORMAL BELGIAN YEAST AS WELL AS A CHAMPAGNE YEAST.

#### **2014 MADAME ROSE**

"ALE BREWED WITH [MICHIGAN] CHERRIES AND AGED [FOR 18 MONTHS] IN [CABERNET] WINE BARRELS [BEFORE BEING BLENDED WITH OTHER BARRELS]."

OOH, MAMA! WOW, THAT IS TART! LIKE FEEL IT IN THE SIDES OF YOUR NECK TART! CHERRY FLAVORS ARE SPECTACULAR, DEEP AND COMPLEX, STAND-OUTS. THEIR SWEETNESS WORKS PERFECTLY WITH THE VINEGARY SOUR BASE OF THE BEER. *BRETT* FUNK IS PRESENT ALL ALONG THE WAY THOUGH NOT OVERLY PRONOUNCED. MADAME ROSE SHOWS SOME OF THE CABERNET WINE BARREL WOOD AND GRAPE CHARACTER, ESPECIALLY TOWARD THE FINISH.

### **BOTTLE CIRCA PINOT GRIGIO \$20.17**

### **BOTTLE ANGELINE PINOT NOIR \$20.17**